Ministry for Primary Industries Manatū Ahu Matua



# 2016 New Zealand Total Diet Study

Final Project Outline

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New Zealand Government

Growing and Protecting New Zealand

# 2016 New Zealand Total Diet Study

# **EXECUTIVE SUMMARY**

This document describes the 2016 New Zealand Total Diet Study (NZTDS) being undertaken by the Ministry for Primary Industries (MPI). The preliminary document was distributed to interested parties as a consultation paper on 14 September 2015 and evaluation of those comments resulted in changes in content where appropriate.

# INTRODUCTION

There have been seven NZTDSs to-date, starting in 1974/75. The first five of which were undertaken by the New Zealand Ministry of Health (MoH). The responsibility for the NZTDS then transferred to the New Zealand Food Safety Authority (NZFSA) with its establishment in 2002. The 2003/04 NZTDS and 2009 NZTDSs were undertaken by NZFSA.

The 2016 NZTDS is the first to be undertaken by MPI and will follow a similar design to the 2009 NZTDS. It will focus on the assessment of dietary exposure to chemical residues of agricultural compounds, contaminant elements and selected nutrients from representative foods across the average diet of different age-sex groups within the New Zealand population. The design of the NZTDS provides data that is complementary with data on agricultural compounds, contaminants and nutrient elements generated from other sources in New Zealand.

# 2016 NEW ZEALAND TOTAL DIET STUDY

The 2016 NZTDS will sample 132 foods over four sampling rounds during the 2016 calendar year. The foods will be analysed for approximately 260 agricultural compounds; the contaminant elements arsenic, cadmium, lead, and mercury (total and methyl); and the nutrient elements fluoride, iodine, selenium and sodium. Foods will be prepared as for consumption prior to analysis. Results for each sampling round will be made available as soon as practical after the analysis is completed. Dietary exposure assessments for a range of age-sex population groups will be estimated once all food samples have been analysed.

# Goals

The goals for the 2016 NZTDS are:

- Determine the estimated dietary exposure for selected agricultural compounds, contaminants and nutrient elements in the New Zealand food supply through collecting and analysing foods that represent the diet of New Zealanders.
- Compare estimated dietary exposure with internationally recognised acceptable exposures or recommended levels.
- Identify dietary exposure trends in New Zealand over time and compare these estimates with those in other countries.

- Implement appropriate risk management measures if any potential dietary risks to human health are identified.
- Where appropriate, provide data on selected agricultural compounds, contaminants and nutrient elements for incorporation into other databases including the WHO Global Environmental Monitoring System (GEMS).
- Engage with key interested stakeholders in the development of methodology, and communicate findings to interested parties in a timely and transparent manner.

#### Timeline:

The 2016 NZTDS will be undertaken on the following timeline.

Dates	Activity
<b>2015</b> December	Finalise 2016 NZTDS plans based on consultation and pilot study evaluation
<b>2016</b> January - March April - June July - September October - December	<ul> <li>1<sup>st</sup> quarter collection and analysis of food samples*</li> <li>2<sup>nd</sup> quarter collection and analysis of food samples*</li> <li>3<sup>rd</sup> quarter collection and analysis of food samples*</li> <li>4<sup>th</sup> quarter collection and analysis of food samples*</li> </ul>
<b>2017</b> January - July July - November December	Complete data analysis and conduct dietary exposure estimates Finalisation of report Publication of full report online

\* Quarterly results reported and published online once analysis completed.

#### Stakeholder consultation

The 2016 NZTDS consultation paper was released on 14 September 2015 with submissions closing on 12 October 2015. MPI received a total of 14 submissions. Two submissions were from the food industry, two from research institutions, and one from a public health agency, and the remainder from individual submitters and advocacy groups.

The consultation paper, which presented a draft plan for the 2016 NZTDS, sought feedback on five questions relating to the proposed analytes, key foods list, simulated diet approach as well as other general feedback.

Details of the submissions, and MPI's response, can be found in the "Response to submissions on the Study Proposal Consultation" document at.

https://www.mpi.govt.nz/news-and-resources/consultations/2016-nz-total-diet-study/

# **DESIGN OF THE 2016 NZTDS**

# Food List:

The food list for the 2016 NZTDS will comprise 132 foods. The foods will continue to be divided into Regional and National foods. Regional foods are those that can be expected to demonstrate variation in residue, contaminant or nutrient level depending on the location in which the food is produced. National foods are those not expected to demonstrate such variation and should be uniform throughout New Zealand.

The majority of the foods are the same as those included in the 2009 NZTDS. This facilitates trend analysis. Any changes to the 2016 NZTDS food list were made based on consumption data from the 2008/09 Adult Nutrition Survey (ANS). In addition to this, market research data was used to ensure the most popular brands of each particular food where included.

The full food list is included in the table in Appendix 1.

#### Sample size, collection and preparation:

The NZTDS estimates exposure to specified chemicals and chemical compounds as a result of food consumption. Foods are therefore analysed on an 'as consumed' basis; meats are cooked, bananas peeled etc as part of the sample preparation prior to being sent for laboratory analysis.

Foods sampled for the NZTDS are made up of Regional foods (collected in four locations around New Zealand) and National foods collected from one location. Regional foods will be sampled in Auckland, Napier, Christchurch and Dunedin. These locations are the same as for the previous four NZTDSs. Each region will sample the same foods and the samples from each region will be kept separate for analysis. National foods will be sampled in Christchurch with four nationally available brands being sampled for each food.

Sampling will occur over five or six weeks in four sampling rounds during the 2016 calendar year. There will be two sampling rounds for Regional foods and two for National foods, meaning each food will be sampled twice so that seasonal variation can be captured. Sampling for Regional foods will commence in January and July; and in April and October for National foods.

#### Analytes:

The 2016 NZTDS will analyse the food samples as follows:

- Agricultural Compound Residues three screens:
  - Pesticide multi-residue screen, including the analysis of quaternary ammonium disinfectants
  - Dithiocarbamate screen (analysed as CS2)
  - Phenoxy and aromatic acid herbicides
- Nutrient Elements; fluoride; iodine; selenium, sodium and zinc;
- Contaminant Elements; aluminium; arsenic; lead; cadmium; mercury and tin.

In addition a selection of samples will be analysed for the following analytes

- Methyl mercury various seafood samples.
- Inorganic Arsenic any sample with a total arsenic level above 20 ppb

The combination of tests for each food is attached as Appendix 1.

A list of the specific compounds included in the Agricultural Compound Residues screen is attached as Appendix 2.

# **Population Groups:**

The 2016 NZTDS will estimate dietary exposure for the following ten population groups:

- Adult Male 25+ years
- Adult Female 25+ years
- Young Male 19-24 years
- Adolescent Male 11-14 years
- Adolescent Female 11-14 years
- Child 5-6 years
- Young Child 1-3 years
- Infant 6-12 months
- Pacific Females 15+ years
- Pacific Males 15+ years

# Simulated diets / dietary exposures:

The 2016 NZTDS will estimate dietary exposures for each of the population groups identified above based on a simulated two week diet for each group, except the adolescent 11-14 years male and adolescent 11-14 years female. These will be derived using a single diet, with 100% being used for the adolescent male and a lesser proportion used for the adolescent female.

All the simulated diets will be made up using foods from the Food List with quantities and energy intakes based on the data from the 2008/09 Adult National Nutrition Survey, the 2002 National Children's Nutrition Survey; and a number of smaller surveys of infant and toddler consumption patterns.

# REPORTING

Once all results are available for each sampling round, the results of all analyses for each food sampled and each test undertaken will be compiled into a report and published on the MPI website.

A final report on the dietary exposure estimates will be prepared once all the analytical results are available. This report will be internationally peer-reviewed. It is anticipated that the initial release of the final results will be available in early 2018, including a

summary document of the final report. Copies of the full final report are expected to be available shortly thereafter.

# **RISK MANAGEMENT**

MPI will evaluate any analytical results that are unusual or unexpected to determine if follow-up risk management action is needed.

# Food / Analyte Combinations

R = Regional food	N = National food
<b>MR</b> = multi residue screen	<b>DTC</b> = dithiocarbamate fungicides
Elements = aluminum, arsenic*,	PH – Pheoxy and aromatic acid herbicides
cadmium, iodine, lead, mercury	
selenium, sodium and zinc.	
*Any sample with >20ppb Arsenic will be	
analysed for inorganic arsenic	
	·

The 'Total No of samples' relates to the sample for analysis and is derived from:

- Four (4) brands of each National food sampled in each of two seasons;
- Each Regional food sampled in four (4) regions in each of two seasons

Food (132 foods)	Туре	Total	MR	DTC	Elements	Fluoride	Methyl	PH
		No. of					mercury	
		samples						
Grains (18)						1		
Biscuits,	Ν	8	V	NA	V	NA	NA	V
chocolate								
Biscuits, cracker	N	8	V	NA	V	V	NA	V
Biscuits, plain	Ν	8	V	NA	V	NA	NA	V
sweet								
Bran flake cereal	N	8	V	NA	v	V	NA	V
Bread, mixed	R	8	V	NA	v	V	NA	V
grain								
Bread,	R	8	V	NA	v	V	NA	V
wheatmeal								
Bread, white	R	8	V	NA	v	V	NA	V
Cakes and slices	R	8	V	NA	V	NA	NA	V
Cornflakes	Ν	8	V	NA	V	V	NA	V
Muesli	Ν	8	V	NA	V	V	NA	V
Muffins and	R	8	V	NA	V	V	NA	V
scones								
Noodles, instant	Ν	8	V	NA	V	V	NA	V
Oats ,rolled	Ν	8	V	NA	V	V	NA	V
Other cereals	Ν	8	V	NA	V	V	NA	V
Pasta, dried	Ν	8	V	NA	V	V	NA	V
Rice, white	Ν	8	V	NA	V	V	NA	V
Spaghetti in sauce	Ν	8	V	NA	V	V	NA	V
canned								
Wheat biscuits	Ν	8	V	NA	V	V	NA	V
cereals								
Dairy products (7)								
Cheese	R	8	V	NA	V	NA	NA	NA
Dairy dessert	Ν	8	V	NA	V	NA	NA	NA
Ice cream	Ν	8	V	NA	٧	NA	NA	NA

-								-
Milk (0.5% fat)	R	8	V	NA	V	NA	NA	NA
Milk (3.25% fat)	R	8	V	NA	V	NA	NA	NA
Milk (flavoured)	R	8	V	NA	V	NA	NA	NA
Yoghurt	Ν	8	V	NA	V	NA	NA	NA
Oil (1)								
Oil	N	8	V	NA	V	NA	NA	NA
		U			•	1071		
Chicken, eggs, fish.	and mea	at (14)						
Bacon	R	8	V	NA	V	NA	NA	NA
Beef (mince)	R	8	V	NA	V	NA	NA	NA
Beef (rump)	R	8	V	NA	V	NA	NA	NA
Chicken	N	8	V	NA	V	NA	NA	NA
Corned beef	R	8	V	NA	V	NA	NA	NA
Fgg	R	8	V	NA	V	NA	NA	NA
Fish in batter	R	8	V	NA	V	NA	V	NA
Fish canned	N	8	v	NA	V	NA	V	NA
Fish fingers	N	8	v	NA	v v	NA	<u>ا</u>	NA
Fish fresh	R	8	v v	NA	v v	NA	√ √	NA
Ham	R	8	v v	NA	V V	NA	NA	NA
Lamh/mutton	R	8	v v	ΝΔ	v v	ΝΔ	NA	ΝΔ
Pork roast	R	8	v v	NA	v v	NA	NA	NA
	R	8	v v	NA	V V	NA	NA	NA
Jaasages		0	v		•		NA	114
Vegetables (26)								
Baked beans,	N	8	V	V	V	V	NA	V
canned								
Beetroot, canned	N	8	V	V	V	V	NA	V
Broccoli/	R	8	V	V	V	V	NA	V
cauliflower								
Cabbage	R	8	V	V	V	V	NA	V
Capsicum	R	8	V	V	V	V	NA	V
Carrot	R	8	V	V	V	V	NA	V
Celery	R	8	V	V	V	V	NA	V
Corn frozen	N	8	V	V	V	V	NA	V
Courgette	R	8	V	V	V	V	NA	V
Cucumber	R	8	V	V	V	V	NA	V
Kumara	R	8	V	V	V	V	NA	V
Lettuce	R	8	V	V	V	V	NA	V
Mixed	N	8	V	V	V	V	NA	V
vegetables,								
frozen								
Mushrooms	R	8	V	V	V	V	NA	V
Onion	R	8	V	V	V	V	NA	V
Peas, frozen	N	8	V	V	٧	٧	NA	V
Potatoes hot	R	8	V	V	V	V	NA	V
chips								
Potatoes peeled	R	8	V	V	V	V	NA	V
Potatoes with	R	8	V	V	V	V	NA	V
skin								

Pumpkin	R	8	V	V	V	V	NA	V
Silverbeet	R	8	V	V	V	V	NA	٧
Soup, vegetable	N	8	V	V	V	V	NA	٧
Taro	N	8	V	V	V	V	NA	V
Tofu	R	8	V	V	V	V	NA	V
Tomatoes canned	N	8	V	V	V	V	NA	٧
in juice								
Tomato	R	8	V	V	V	V	NA	V
Fruits (16)						•		1
Apples	R	8	V	V	V	V	NA	NA
Avocado	R	8	V	V	V	NA	NA	NA
Banana	N	8	V	V	V	V	NA	NA
Grapes	R	8	V	V	V	V	NA	NA
Kiwifruit	R	8	V	V	V	V	NA	NA
Mandarins	R	8	V	V	V	V	NA	NA
Melons	R	8	V	V	V	V	NA	NA
Mixed berries	N	8	V	V	V	V	NA	NA
frozen								
Nectarines	R	8	V	V	V	V	NA	NA
Orange	R	8	V	V	V	V	NA	NA
Peaches, canned	N	8	V	V	V	V	NA	NA
Pear	R	8	V	V	V	V	NA	NA
Pineapple canned	N	8	V	V	V	V	NA	NA
Prunes	N	8	V	V	V	V	NA	NA
Raisins/ sultanas	Ν	8	V	V	V	V	NA	NA
Strawberries	R	8	V	V	V	V	NA	NA
Spreads and sweet	s (5)			1	ſ	1		1
Chocolate	N	8	V	NA	V	NA	NA	NA
Confectionery	N	8	V	NA	V	NA	NA	NA
Jam	N	8	V	NA	V	NA	NA	NA
Honey	N	8	V	NA	V	NA	NA	NA
Sugar	Ν	8	V	NA	V	NA	NA	NA
Alcohol (3)					-			
Beer	N	8	V	NA	V	V	NA	NA
Wine, still red	N	8	V	NA	V	V	NA	NA
Wine, still white	N	8	V	NA	V	V	NA	NA
	_,							
Composite Foods (	8)							
Chicken takeaway	R	8	V	NA	V .	NA	NA	NA
Fish cakes	R	8	V	NA	V.	NA	V	NA
Hamburger plain	R	8	V	NA	V	NA	NA	NA
Meat pie	R	8	V	NA	V	NA	NA	NA
Noodle dish	R	8	V	NA	V	NA	NA	NA
Pizza	R	8	V	NA	V	NA	NA	NA
Rice dish	R	8	V	NA	V	NA	NA	V
Sushi	R	8	V	NA	V	NA	V	NA
1								

Nuts (4)								
Almonds, whole	Ν	8	V	V	٧	V	NA	NA
Coconut cream,	N	8	V	V	٧	V	NA	NA
canned								
Peanut butter	N	8	V	V	V	NA	NA	NA
Peanuts, whole	N	8	V	V	٧	NA	NA	NA
		•	•	•				•
Beverages, non-alc	oholic (1	1)						
Apple-based juice	N	8	V	V	V	V	NA	NA
Caffeinated	N	8	V	NA	V	V	NA	NA
beverage								
Carbonated drink	N	8	V	NA	V	v	NA	NA
Chocolate	N	8	V	NA	V	NA	NA	NA
beverage								
Coffee (instant)	N	8	V	NA	V	V	NA	NA
Coffee beans	R	8	V	NA	V	V	NA	NA
(ground)								
Fruit drink	N	8	V	V	V	V	NA	NA
Orange juice	N	8	V	V	V	V	NA	NA
Теа	N	8	V	NA	V	V	NA	NA
Water (bottled)	N	8	V	NA	V	V	NA	NA
Water (tap)	R	8	V	NA	V	V	NA	NA
Additional meat an	d shellfis	sh (4)		<b>1</b> 1				
Lamb's liver	R	8	V	NA	٧	NA	NA	NA
Mussels	R	8	V	NA	V	NA	V	NA
Oysters	R	8	V	NA	V	NA	V	NA
Prawns and	N	8	V	NA	V	NA	V	NA
shrimps								
Infort foods (A)								
Infant roods (4)	N	0		NIA		NIA	NIA	NIA
on formula	IN	õ	v	NA	v	NA	NA	NA
Infant wooning	N	0	2/	ΝΔ	1	ΝΔ	NΛ	NA
food cereal	IN	0	v	IN/A	v	NA NA	NA	IN/A
hased								
Infant weaning	N	8	v	NA	V	NA	NA	NA
food. custard.		U	•		•			
fruit								
Infant weaning	N	8	V	NA	٧	NA	NA	NA
food, savoury								
meat/veg								
	•	•	•	•				•
Butter and table sp	reads (2)	)						
Butter	R	8	V	NA	٧	NA	NA	NA
Table spreads	N	8	٧	NA	V	NA	NA	NA
Dairy substitutes( 1	L)			<b>.</b>		-		-
Soy milk	Ν	8	V	V	V	V	NA	V
1								

Savoury sauces, condiments and other (5)								
Hummus	Ν	8	V	NA	$\checkmark$	NA	NA	NA
Salad dressing	Ν	8	V	NA	$\checkmark$	NA	NA	NA
Simmer sauce,	Ν	8	V	NA	V	NA	NA	NA
bottled								
Tomato sauce	Ν	8	V	V	$\checkmark$	V	NA	V
Yeast extracts	Ν	8	V	NA	V	NA	NA	NA
Snack foods (3)								
Potato crisps	Ν	8	V	V	$\checkmark$	V	NA	V
Snack bars	Ν	8	V	NA	$\checkmark$	NA	NA	NA
Snacks	Ν	8	V	NA	V	NA	NA	NA
(flavoured)								

# Agricultural Compounds Screen

Agricultural compound	Agricultural compound
2,4'-DDD	Fluvalinate
2,4'-DDE	Fluxapyroxad
2,4'-DDT	Folpet
4,4'-DDD	Fonofos
4,4'-DDE	Furalaxyl
4,4'-DDT	Furathiocarb
Abamectin	gamma-BHC (Lindane)
Acephate	Halfenprox
Acetamiprid	Haloxyfop-methyl
Acetochlor	Heptachlor
Acrinathrin	Heptachlor epoxide
Alachlor	Hexachlorobenzene
Aldicarb	Hexaconazole
Aldicarb sulfone	Hexazinone
Aldicarb sulfoxide	Hexythiazox
Aldrin	Imazalil
alpha-BHC	Imidacloprid
Ametryn	Indoxacarb
Anilazine	Iodofenphos
Atrazine	Iprobenfos
Atrazine-desethyl	Iprodione
Atrazine-desisopropyl	Isazophos
Azaconazole	Isofenphos
Azinphos-methyl	Isoprocarb
Azoxystrobin	Kresoxim-methyl
Benalaxyl	Leptophos
Bendiocarb	Linuron
Benodanil	Lufenuron
Benoxacor	Malathion
Benzalkonium Chloride (C12)	Mepronil
Benzalkonium Chloride (C14)	Metalaxyl (Mefenoxam)
Benzalkonium Chloride (C16)	Metconazole
beta-BHC	Methabenzthiazuron
Bifenox	Methacrifos
Bifenthrin	Methamidophos
Bitertanol	Methidathion
Bixafen	Methiocarb
Boscalid	Methomyl
Bromacil	Methoxychlor

Bromophos-ethyl Bromopropylate **Bupirimate** Buprofezin **Butachlor Butamifos** Cadusafos Captafol Captan Carbaryl Carbendazim (including Benomyl and Thiophanate) Carbofenothion Carbofuran Carboxin Carfentrazone-ethyl Chlorantraniliprole Chlorfenapyr Chlorfenvinphos Chlorfluazuron Chloridazon Chlorobenzilate Chlorothalonil Chlorpropham Chlorpyrifos Chlorpyrifos-methyl Chlorthal-dimethyl Chlortoluron Chlozolinate cis-chlordane Clethodim Clofentezine Clomazone Coumaphos Cyanazine Cyanophos Cyantraniliprole Cyflufenamid Cyfluthrin Cyhalothrin Cypermethrin Cyproconazole Cyprodinil

Methoxyfenozide Metolachlor Metribuzin **Mevinphos** Milbemectin Molinate Monocrotophos Myclobutanil Naled Napropamide Nitrofen Nitrothal-isopropyl Norflurazon Omethoate Oryzalin Oxadiazon Oxadixyl Oxamyl Oxychlordane Oxyfluorfen Paclobutrazol Parathion-ethyl Parathion-methyl Penconazole Pencycuron Pendimethalin Permethrin Phenthoate Phorate Phosalone Phosmet Phosphamidon **Piperonyl-butoxide** Pirimicarb Pirimiphos-methyl Prochloraz Procymidone Profenofos Prometryn Propachlor Propamocarb Propanil

delta-BHC Deltamethrin (including Tralomethrin) **Demeton-S-methyl** Diazinon Dichlobenil Dichlofenthion Dichlofluanid Dichloran Dichlorvos Dicofol Dicrotophos Didecyldimethylammonium chloride (DDAC) Dieldrin Diethofencarb Difenoconazole Diflubenzuron Diflufenican Dimethenamid Dimethoate Dimethomorph Dimethylvinphos Dioxabenzofos Diphenylamine Disulfoton Diuron Dodine Edifenphos Emamectin Empenthrin Endosulfan I Endosulfan II Endosulfan sulfate Endrin Endrin aldehyde Endrin ketone EPN Epoxiconazole EPTC Esprocarb Ethion Ethoprophos Etoxazole

Propaphos Propargite Propazine Propetamphos Propham Propiconazole Propoxur Propyzamide Prothiofos **Pyraclofos** Pyraclostrobin Pyrazophos Pyrazoxyfen Pyrethrin Pyridaphenthion Pyrifenox Pyrimethanil Pyriproxyfen Quinalphos Quintozene Quizalofop-ethyl Sethoxydim Simazine Simetryn Spinetoram Spinosad Spiromesifen Spirotetramat Spirotetramat-cis-enol Spirotetramat-cis-keto-hydroxy Spirotetramat-enol-glucoside Spirotetramat-mono-hydroxy Sulfentrazone Sulfotep Sulfoxaflor Tebuconazole Tebufenozide (Mimic) Tebufenpyrad Teflubenzuron Tefluthrin Terbacil Terbufos Terbumeton

Etridiazole

Etrimfos
Famphur
Fenamiphos
Fenarimol
Fenchlorphos
Fenhexamid
Fenitrothion
Fenobucarb
Fenoxaprop-ethyl
Fenoxycarb
Fenpiclonil
Fenpropathrin
Fenpropimorph
Fenpyroximate
Fensulfothion
Fenthion
Fenvalerate (including Esfenvalerate)
Fipronil
Fluazifop-butyl
Flucythrinate
Fludioxonil
Flufenoxuron
Flumioxazin
Fluometuron
Flusilazole
Flutolanil
Flutriafol

Terbuthylazine Terbuthylazine-desethyl Terbutryn Tetrachlorvinphos Tetraconazole Tetradifon Thenylchlor Thiacloprid Thiamethoxam Thifluzamide Thiobencarb Thiometon Thiophanate-methyl Tolclofos-methyl Tolylfluanid trans-chlordane Triadimefon Triadimenol Triallate Triazophos Trichlorfon Trifloxystrobin Triflumuron Trifluralin Uniconazole Vinclozolin

# Dithiocarbamates - expressed as CS2

Ferbam	Propineb
Mancozeb	Thiram
Maneb	Zineb
Metiram	Ziram
Nabam	

#### **Acidic Herbicides**

1-Naphthylacetic acid (NAA)	Fluazifop
2,4-Dichlorophenoxyacetic acid (24D)	Fluroxypyr
2,4,5-Trichlorophenoxyacetic acid (245T)	Haloxyfop
2,4,5-Trichlorophenoxypropionic acid (245TP)	Ioxynil

Acibenzolar acid Aminopyralid Bentazone Clopyralid Dicamba Dichlorprop MCPA MCPB Mecoprop Picloram Quizalofop